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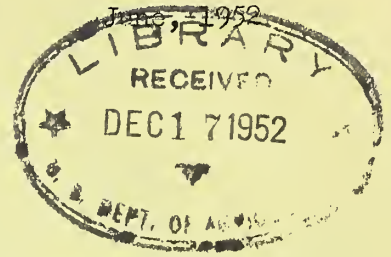
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FAMILY LIVING

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UNITED STATES DEPARTMENT OF AGRICULTURE
FARMERS HOME ADMINISTRATION
429 New England Building
Topeka, Kansas



POTATO STORAGE

The price of potatoes will likely level off, however it still warrants special attention in properly storing those potatoes that have been produced.

- ① Potatoes should be harvested by late June or early July. Harvest of immature potatoes before vines have completely died down is preferred to harvesting mature potatoes that have suffered heat damage and sunburn. Dig in cool part of day. Never expose newly-dug potatoes to hot sun.
- ② Store in cellar or cave. Fall harvested potatoes may be pit stored.
- ③ Store in bins raised off the floor, in baskets, boxes or sacks with the tops rolled back, so that potatoes will get air.
- ④ A temperature of 45 degrees, with relative humidity of 87 per cent, is ideal. Air circulation is highly desirable.
- ⑤ Sprouting of potatoes in storage, can be retarded by the use of chemicals such as Bar-Sprout or a similar hormone compound.

PRESSURE SAUCEPAN

Can be used for canning providing the correct procedure is used. The method is somewhat different than that used for the large canner.

If pressure saucepans are equipped with gauge or weights suitable for indicating desired temperature, they appear to be satisfactory for canning, providing additional "cooling time" is allowed.

The most recent information recommends a "cooling time" before the jars are removed from the saucepan. This additional time happens to be approximately equal to the difference in come-up time between the saucepan, which comes up to pressure relatively fast, and the large canner, which comes up more slowly. The "cooling time" equalizes the sterilizing effectiveness of the two procedures. In each case, the "cooling time" has been determined by the actual length of time required to reduce all pressure in the saucepan plus the additional time required to reduce all pressure in the jars themselves.

In the large canner, peas would be processed at 10 pounds pressure for 40 minutes and would remain in the canner for the additional time it takes for pressure in the canner to drop to zero. In the saucepan, they are processed for 40 minutes; but the jars, instead of being removed immediately, when all pressure in the pan is reduced, are left to cool for the definite, over-all period of 35 minutes, long enough to allow all pressure to be reduced inside the jars as well as in the pan. The faster come-up time in the saucepan, compensated for by the longer cooling period makes the over-all processing period in the saucepan equal to that in the large canner.

This new method eliminates the need for testing or nudging the weight-type control to see if pressure is exhausted. It also eliminates all possibility of dropping pressure too abruptly and thereby losing liquid from the jars.

